City of
GARLAND
1720 Commerce St. (972) 205-3460
Garland, TX 75040 (972) 205-3505 Fax

GARLAND HEALTH DEPARTMENT

Construction And Equipment Standards For Food Service Establishments

CLASS IV

FOOD SERVICE ESTABLISHMENTS

The Garland Health Department is pleased to provide owners and operators with this comprehensive listing of structural standards for proposed food service establishments. The standards are provided for each class of establishment and are dependent upon the type of food products conveyed and the degree of preparation involved.

It is obvious that a food establishment is more likely to be maintained in a sanitary condition if the structure is properly designed, durable, and can be expeditiously cleaned. Additionally, in a properly designed establishment, food service sanitation inspections can focus on those more important items such as temperature control, food handling techniques, and general quality control rather than problems of deteriorated structures and equipment which are difficult to repair after the establishment is open for business. It is our hope that this listing of structural standards will result in a monetary savings by providing you with an establishment than can be easily and rapidly cleaned as well as durable, thereby minimizing maintenance requirements.

While we have made a concerted effort to provide the reader with as much detail as possible, we understand that questions may arise. If so, we ask that you do not hesitate to call an Environmental Health Specialist at 972/205-3460 who will be most happy to set up a meeting and discuss your proposed operation in detail.

We sincerely wish you the best in your endeavor!

City of Garland
Health Department
Environmental and Consumer Health Division

GARLAND HEALTH DEPARTMENT

CONSTRUCTION AND EQUIPMENT STANDARDS FOR FOOD SERVICE ESTABLISHMENTS

CLASS IV - FOOD SERVICE ESTABLISHMENTS

A. Characteristics of Class:

Class IV establishments shall be limited to conveyance of prepackaged foods (including potentially hazardous food), but shall be prohibited from preparation of potentially hazardous foods.

B. Examples of Class:

Convenience stores similar to Seven-Eleven, Mr. M, and Stop and Go; produce markets, retail non-potentially hazardous food preparation, popcorn or soft drink conveyance at non-food facilities.

C. Floor Surface Requirements:

1. Grocery display/sales and dry storage areas shall be sealed concrete, vinyl composition (VCT) tile, or equivalent as approved by the Health Department. Floor/wall interface must have four (4) inch vinyl base.

2. Ice bagging areas (under ice maker and extending at least four feet in all directions from ice maker) shall be sealed concrete, VCT tile, commercial sheet vinyl, quarry tile, or equivalent as approved by the Health Department.

3. Toilet floors shall be sealed concrete, VCT tile, commercial sheet vinyl, ceramic tile, or equivalent as approved by the Health Department. If other than ceramic tile is used, the floor/wall interface shall be sealed with silicon sealant, then covered with four (4) inch vinyl base (with ceramic tile installations four (4) inch coving of like material required).

4. Walk-in cooler floors shall be sealed concrete or better if all food is unopened, commercially packaged.

D. <u>Wall Surface Requirements:</u>

1. Grocery display/sales and dry storage area walls shall be taped and bedded sheetrock painted with light-colored enamel or epoxy paint, or equivalent as approved by the Health Department.

2. Walk-in cooler walls and ceilings shall be smooth and capable of withstanding effects of low temperature and moisture (baked-on enamel coated steel, FRP panels, or equivalent as approved by the Health Department).

3. Toilet room walls shall be taped and bedded sheetrock and light-colored enamel or epoxy paint, vinyl wall covering, or equivalent as approved by the Health Department.

4. Three-compartment sink areas, mop sink and ice-bagging areas shall have walls constructed of FRP panels or ceramic tile from the floor to three (3) feet above and adjacent to each sink. Handwash sinks shall not require FRP or ceramic tile splash protection.

E. <u>Ceiling Surface Requirements:</u>

1. Ceiling surfaces in dry storage, sales/display areas and toilets shall be taped and bedded sheetrock painted with light-colored enamel or epoxy paint, or equivalent as approved by the Health Department. Fibrous acoustical drop-in panels will suffice in non-moisture areas.

F. <u>Ventilation Requirements:</u>

1. Areas of the establishment in which a storage refrigerator or a storage freezer are operated, which are not opened continuously, shall be mechanically cooled to a maximum ambient room temperature of 100°F.

2. Powered exhaust fans shall be installed in all toilet rooms.

G. <u>Floor Drain Requirements:</u>

1. All toilet rooms shall have a floor drain installed. Floor drains shall not be required in establishments with existing foundations.

2. All ice bagging areas shall have a floor or hub drain installed in close proximity to the ice machine. Floor drains shall not be required in establishments with existing foundations.

3. Hub drains shall be installed adjacent to all coolers and freezers requiring condensate removal.

H. Sink Requirements:

1. A three-compartment, free-standing, stainless steel sink shall be installed when utensil washing occurs. (If ice machines, coffee makers, post mix machines, fountain drink machines, and/or corn poppers are used, the three-compartment sink is required).

2. Free standing handwash lavatories with hot and cold running water shall be installed in ice bagging areas. Such lavatories shall also be required within or immediately adjacent to toilets. Provide four inch (4") winged handles to each handwash lavatory.

3. A mop sink or curbed area with floor drain for wet floor cleaning and disposal of mop water shall be installed.

4. Produce markets shall install approved, commercial food waste grinders.

I. Vermin Control Requirements:

All holes cut in walls and ceilings for pipes or conduit shall be sealed with plastic, caulk, steel wool, etc. for vermin proofing. Doors to exterior and to storage rooms shall have no more than one-quarter inch (1/4") floor clearance. Receiving doors shall be self-closing.

J. Equipment Specifications and Requirements:

1. Shelving in dry storage and grocery areas shall be sealed and painted wood, fully laminated plastic, or equivalent as approved by the Health Department.

2. Shelving in walk-in coolers shall be stainless steel, epoxy-coated non-corrosive metal, or equivalent as approved by the Health Department. Sufficient six inch (6") high racks to keep all products off floor of cooler shall be provided. Wood is prohibited as a shelving material in walk-in coolers.

3. Self-closing mechanisms shall be installed on all toilet room doors.

Conditions For Issuance of Food Service Permit

1. Applicant must have completed all requirements specified in plan review process.

2. Applicant must have obtained approvals from Building Inspection and other appropriate City Departments.

3. Applicants must have secured a Certificate of Occupancy from Building Inspection.

4. Applicant must have completed application for Food Service Permit and paid necessary fees. The annual permit fee is $200.00.

Important Notice to Food Establishment Owners and General Contractors

The express purpose of providing these standards and conducting comprehensive plan reviews is to ensure that a newly constructed or remodeled restaurant, convenience store, day care center, etc. is built in a manner consistent with Garland's Food Service Sanitation Ordinance. Establishments ***must*** *be constructed exactly as specified on approved plans. Any and all deviation from approved plans requires review by the Health Department.* ***Failure to gain approval of submitted materials and/or equipment may result in the delay of permit issuance.***